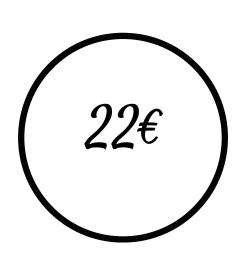


Plat de la semaine Dish of the week



Mardi 28 Mars

Steak de requin, riz noir, sauce moutarde câpres Shark steak, black rice, capers with mustard sauce

Mercredi 29 Mars

Tendron de veau, légumes grillés au miel et quinoa Veal tendron, grilled vegetables with honey and quinoa

Jeudi 30 Mars

Linguines à la truffe Truffle linguine

Vendredi 31 Mars

Aïoli Aïoli



Menu Starter



Smoked mackerel and yuzu duo, candied cherry tomato

Beef tartare cut with an Italian knife and its roasted dried fig

Roasted kiwi fiancé with spicy guacamole and snacked prawns

Parsnip velouté with a drop of truffle oil

Main Dish

Veal tendron, pineapple sweetness, roasted parsnips with honey and black rice

Grilled scallops, lemon confit risotto and braised leek

Roasted celeriac, Espelette pepper and beetroot hummus

Duck breast, sweet potato and hazelnut mousseline served with chef's vegetables

Pistachio fondant, matcha tea foam and chocolate sauce

Tiramisu-style poached pear with rosemary, bergamot powder

Chocolate trilogy, semi-cooked dark chocolate, milk chocolate sauce, white chocolate foam

Assortment of cheeses, served with marmalade